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IN the shadowy ranks of those who marched to defeat or death or victory fifty years ago in the mighty conflict that convulsed this great nation, is there father or grandfather or uncle of yours? Would you like to see a photograph of him in that long ago day of his youth—a photograph that he never knew was taken? Perhaps we can show you one; and in any case, we can tell you a story, stranger than any detective fiction, of 3,500 priceless photographs that were lost and are found again.

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STYLES IN PICTURE FRAMES

Simplicity the Feature and Burnished Gold and Mahogany Are the Newest Colors.

Simplicity is a marked feature of the new styles in picture frames. And burnished gold and mahogany are the newest colors for frames. The former is a dull gold, and is so dull that it and mahogany blend beautifully, and so are often used together.

The effect of such combination is so entirely different from the old style of framing with wood and a strip of gilt next the glass that it is difficult to believe that the same colors are just carried out in the new tones. These shades used together bring out brown pictures effectively.

An authority on art furnishing is responsible for the information that the gold alone, the wood alone, and the two in combination may be used to successfully frame all kinds of pictures that are generally hung on walls of living rooms, parlors, libraries and bedrooms.

Narrow frames, from one to two inches, are correct for medium-sized pictures, while for smaller subjects, such as photographs, only a half-inch frame is required. The latter is usually of dark wood, beautifully polished to show the grain.

Both oval and square frames are correct. The latter are more expensive, because more difficult to make and polish.

Wooden frames are flat and plain, except in a few cases, when a little carving is seen as a motif placed in the center of the top of a square frame. The plain frames are, however, considered better taste.

Gold frames are exceedingly dainty in design, small delicate molding being preferred to bold patterns. Indeed, some of the frames give the impression of being worked with the needle and gold thread used generously, rather than molding.

The Home



Keep tacks in bottles. It saves opening many boxes to find a particular kind.

When cleaning house use plenty of turpentine in the scrub water. It means certain death to moths.

Left-over cereals need not be wasted. They are excellent fried like mush and eaten with syrup or honey.

Ammonia should not be used in the evening or near a fire, nor should the bottle be allowed to remain uncorked. It is inflammable, and its fumes are not specially healthful.

"Red" meats are less liable to contamination than fish or chicken. The latter should not be eaten if there is the least suspicion of odor about them. Beef slightly tainted, though disagreeable, will not produce ptomaine poisoning.

Normandy Soup.

Wipe a good-sized knuckle of veal, put it in the soup kettle with three quarts of water and place where it will heat slowly. When at the simmering point, skim carefully and allow to simmer for three hours. Add six small onions, thinly sliced and one-half loaf of stale bread and allow to simmer one hour longer. Remove the meat and rub the soup through a colander, put into a double boiler and stir into it one tablespoonful of butter and two of flour, rubbed to a smooth paste. Season with salt, pepper and a bit of nutmeg. Add one pint of milk and one of scalded cream and serve at once.

To Fry Fish.

Take white salt fish, remove all the bones by breaking the backbone at the tail and pulling toward the head; those that do not come out with the backbone can easily be removed by slipping a knife blade under the ends which always stick out of the flesh. When this is done place skin side up in a large pan of water, in which a little soda has been added, soak over night, press out all the water, roll in meal, fry crisp and brown and you will never have to pick out bones.

Corn Chowder.

Two slices of fat pork cut up and fried out, take out scraps and throw away, one good onion cut up and browned in fat, then add six raw potatoes cut up, pepper and salt to taste. Add one quart water. When it comes to a boil add one can of corn. When the above is cooked add one quart of milk and one tablespoon of butter. When it comes to a boil it is ready to serve.

New Sandwiches.

For delicious sandwiches, another goose livers in goose fat until they are soft, mash them into a paste with three hard-boiled eggs, season with salt and paprika, and a dash of grated onion, then spread on to

CAKES FOR AFTERNOON TEA

Recipes for the Making of Several Varieties of These Confections Needed in Entertaining.

The hostess who likes novel little cakes for afternoon tea will find these palatable. A sort of sweet biscuit stamped like a lady finger is made from the well-beaten whites of three eggs into which is beaten almost half a pound of confectioner's sugar. Add four ounces of melted butter, and stir in quickly at the last four ounces of pastry flour.

Put this paste into a pastry bag and force through a tube on well buttered baking sheets. Form finger shapes not too close together as they spread and bake in a moderate oven until a delicate brown.

For an almond cake beat to a cream three ounces of butter and half a pound of soft A sugar, then add gradually a half pint of milk and enough flour to make a light dough. Stir in a quarter of a pound of blanched and minced almonds lightly floured. Put on a floured board, roll about a quarter of an inch thick and cut into diamonds and squares.

Almond macaroons are made by beating the whites of three eggs to a stiff froth, then stirring in half a pound of confectioner's sugar and the strained juice of half a lemon, and last half a pound of ground almonds. Put paper on a flat baking sheet, drop the mixture on by teaspoonfuls and bake in a quick oven until a light brown.

Little German caraway cakes are made by mixing two cups of flour, a cup of butter, a cup and a half of sugar, four eggs, two teaspoonfuls of rose water and half a cup of caraway seed. Drop on baking sheet and bake in a slow oven from 20 minutes to half an hour.

PREPARATION OF POTATOES

Before Baking a Lengthwise Strip Should Be Pared—After Boiling Shake in the Wind.

When preparing potatoes for baking cut one paring around the largest side of the potato lengthwise, and when baked the skin will slip off from each side nicely.

After boiling potatoes pour off all water, take kettle of potatoes to the back door, or wherever the wind will blow on them, and shake several times, and they will be white and mealy.

A fine potato soup: Take three medium sized potatoes, one pint milk, one teaspoonful chopped onion, one stalk celery, one teaspoonful salt, one-half teaspoonful celery salt, one-half teaspoonful white pepper, one-fourth teaspoon cayenne, one-half tablespoonful flour, one tablespoonful butter. Cook potatoes until very soft, drain off the water, and mash them. Cook onion and celery with the milk in double boiler and add to the potatoes. Add the seasoning. Rub through a strainer; put on to boil again. Melt the butter in a small saucepan, blend it with the flour, and stir it into the boiling soup. Let it boil five minutes and serve very hot.

An easily prepared potato salad: Slice six cold boiled potatoes and two onions. For dressing, one-half cupful vinegar, one cupful of sweet cream whipped, one teaspoonful dry mustard, salt and pepper to taste, and at last add four hard boiled eggs.

New Way to Cook Cabbage.

Trim a medium sized head of cabbage, cut in half and cook in cold water. Let it boil fifteen minutes, then pour off the water and refill with boiling water. Boil twenty minutes longer, then take the cabbage from the water, draining it dry. Chop fine, season with salt, pepper, and butter to taste. Beat together two fresh eggs and four spoonfuls of sweet cream; add them to the seasoned cabbage and stir all together. Butter a pudding dish, and put the cabbage in and bake in a well heated oven twenty minutes, or until it is browned over the top.

Delicious Gingerbread.

One cup granulated sugar. Add two tablespoonfuls of molasses, four of melted butter, one even teaspoon of salt, one dessertspoon of cinnamon, and a teaspoon of mixed spices. Stir and rub well together, then add one beaten egg and one cup of sour milk (real sour). Then sift one even teaspoon of soda with two cups of flour, sift it into the other mixture and beat about two minutes. Then turn it into a nine-inch square tin, one and a half inches deep, sprinkle sugar over the top and bake 40 minutes in a moderate oven.

Cream Puffs.

One cup boiling water, one-half cup butter, one cup of flour, four eggs. Put the hot water and butter together, let it boil up, add all the flour at a time, stir briskly until it balls up from the dish, let cool, add four eggs one at a time, work with the hands and bake in slow oven about 40 minutes.

Cream for Puffs—Beat of milk, small cup of sugar, small half cup of flour, two eggs. Mix the flour and sugar dry, add it to the boiling milk, let it boil five minutes, then add eggs and boil a few minutes.

Custard Pie.

Two cups of sugar, one cup of new milk, three-fourths cup of melted butter, two tablespoonfuls of flour, yolks of five eggs, any desired flavoring. Stir flour in sugar, add milk, then well beaten yolks, then butter and flavoring. Whip whites of eggs stiff, add five tablespoonfuls of sugar for meringue.



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